

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently amended) ~~A bacteria~~ Bacteria concentrate ~~characterised in that the concentrate is in liquid form comprising and in that the bacteria are adapted, viable and adapted and viable bacteria~~ at a concentration between 5.1010 and 5.1011 ufc/ml, said adapted and viable bacteria being more resistant to various stresses, ~~in particular associated with various physicochemical~~ physiochemical stresses.

2. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, ~~characterised in that wherein~~ the bacteria are lactic bacteria, ~~in particular bacteria of the Lactobacillus spp., Bifid bacterium spp., Streptococcus spp. or and Lactococcus spp. genera.~~

3. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~any one of the previous claims, characterised in that~~ the adapted bacteria have at least one of the following characteristics when they are added to a food product:

i) a survival rate above 80 % after 14 days in a food product at a temperature between 4 C and 45 C, with said food product having a pH between 3 and 7, or

ii) a survival rate above 60 % and advantageously above 80 % after 28 days in a food product at a temperature between 4 C and 45 C, with said food product having a pH between 3 and 7.

4. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~claim 3, characterised in that~~ the bacteria have both characteristics i) and ii).

5. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~either one of claims 3 or 4, characterised in that~~ the food product is a dairy product and/or a drink.

6. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~any one of the previous claims, characterised in that~~ the bacteria are viable for a period of between 4 and 6 weeks.

7. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~any one of the previous claims, characterised in that~~ it is capable of being obtained by the method including the successive steps of propagation of the bacteria in a culture medium,

adaptation of the bacteria, washing of the culture medium containing the adapted bacteria by tangential microfiltration, and concentration of bacteria in the washed medium by tangential microfiltration.

8. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~any one of the previous claims, characterised in that~~ the adaptation of the bacteria is determined by measuring parameters of the bacteria culture medium and/or parameters of the bacteria.

9. (Currently amended) ~~Concentrate~~ The concentrate according to claim 8, wherein ~~characterised in that~~ the parameters of the culture medium are the pH, the osmotic pressure and/or the temperature.

10. (Currently amended) ~~Concentrate~~ The concentrate according to claim 9, wherein ~~characterised in that~~ the parameter of the culture medium is the pH and the adaptation step is performed by reducing the pH by natural acidification.

11. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~claims 1 to 10, characterised in that~~ the bacteria are adapted by a tangential microfiltration method.

12. (Currently amended) ~~Concentrate~~ The concentrate according to claim 8, wherein ~~any one of claims 8 to 11, characterised in that~~ the parameter of the bacteria is the size thereof.

13. (Currently amended) ~~Concentrate~~ The concentrate according to claim 12, wherein ~~characterised in that~~ the distribution of lengths of each bacterium of said concentrate are primarily between 0.1 and 10 micrometers, ~~and advantageously between 0.5 and 5 micrometers.~~

14. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~any one of the previous claims, characterised in that~~ its pH is between 3 and 6.

15. (Currently amended) ~~Concentrate~~ The concentrate according to claim 1, wherein ~~any one of claims 1 to 14, characterised in that~~ it is preserved at a temperature between -50 C and 4 C after packaging.

16. (Currently amended) ~~Concentrate~~ The concentrate according to claim 15, wherein ~~characterised in that~~ it is reheated to a temperature between 25 C and 45 C, ~~and advantageously between 35 C and 39 C, by appropriate means before being used.~~

17. (Currently amended) ~~Use of the~~ A food additive comprising the concentrate according to claim 1, ~~any one of claims 1 to 16 as a food additive.~~

18. (Canceled)

19. (Currently amended) ~~Container in the form of a~~ A flexible, hermetically sealed and sterile bag containing the concentrate according to claim 1, ~~any one of claims 1 to 16.~~

20. (Currently amended) ~~Food product to which a substance is added, characterised in that the food additive used is a~~ A food product comprising the liquid concentrate of adapted and viable bacteria according to claim 1, ~~any one of claims 1 to 16.~~

21. (Currently amended) The food product ~~Food product to which a substance is added according to claim 20, wherein characterised in that~~ it is a dairy product and/or a drink.

22. (Currently amended) A method ~~Method for producing a~~ the food product ~~to which a substance is added according to claim 20, any one of claims 20 to 21, characterised in that~~ comprising adding the liquid concentrate of adapted and viable bacteria ~~is added~~ to the food product at the end of the production line and advantageously before packaging of the food product.

23. (Currently amended) ~~Method for producing a food product to which a substance is added~~ The method according to claim 22, wherein ~~characterised in that~~ the liquid concentrate of adapted and viable bacteria is added to the food product in the line by pumping.